

Tracey's Pear & Apple Tatin



Serves 6

Prep 20mins

Cook 40 mins

Easy

Ingredients

3 apples, peeled, cored and cut into eights

3 pears, cored and quartered

1/2 lemon, juiced

100g caster sugar

1/2 tsp vanilla essence

50g butter, cubed

500g puff pastry

75ml apple juice

some flour, for rolling

1. Preheat oven to 200C/Fan 180C/Gas 6. Line the base of a solid 23cm cake tin (not loose base or sprung)
2. Toss the fruit with the lemon. Cook the sugar, apple juice and vanilla in a frying pan over a gentle heat, without stirring, until deep brown. Add the fruit and cook for about 15 mins, stirring occasionally.
3. Roll the pastry on a floured board to the thickness of a £1 coin. When the fruit is soft, tip it into the tin, dot with the butter and cover with the pastry, tucking it in around the edge. If it is too hot, use a spoon to do this. Slash the pastry to release any steam.
4. Transfer to the oven and cook for 25 mins until crisp and golden. Cool for 5 mins then turn it out on a plate to serve.

